Spout Spring

Spout Spring, March 27.- Shirley Walton, daughter of Mr. and Mrs. Walker Walton, one of 29 girls to represent the Madison College Glee Club, is touring Icland, Bermuda, and the Azores. The group departed March 23, from McGuire Air Force Base, Trenton, N. J., flying to Iceland, where they will appear in numerous concerts and television programs. Returning to McGuire A.-F. B. March 28, they depart the following day for Bermuda and the Azores.

The trip is planned and sponsored by the USAF for entertainment of service personnel in those areas and as part of religious service for Palm Sunday, Holy Week and Easter Sunday, and is under the direction of Miss Edna Sheaffer, of Harrisonburg, Va.

Miss Walton, a senior at Madison College, has been a member of the Glee Club for two years. She accompanied the group to Florida last spring when they sang for the National Music Federation in Miami. She is also a member of Sigma Sigma Sigma, a social sorority.

Kenneth Jamerson, who was a patient at Virginia Baptist Hospital several days last week, returned home Friday.

Norman Bates continues ill at the Virginia Baptist Hospital.

Mr. Claude King and Mr. Richard McGloughan visited in the home of Mr. and Mrs. W. A. Moon Monday.

Mr. F. M. Shirey is on the sick list at this writing.

Mr. and Mrs. Walker Walton visited her father Sunday afternoon.

Mr. J. A. Martin and family spent Sunday with relatives in Richmond.

Mrs. L. E. Reynolds is a patient at Virginia Baptist Hospital, where she underwent an operation last week.

New Guatemalian agrarian reform law is signed.

PLUMBING

SALES—SERVICE

Contractor

R. L. BURKE, JR.

Dial 3741 — Appomattox

DITCH DIGGING SERVICE

Septic Tanks

All Types Ditching

Pamplin Vicinity

Pamplin Vicinity, March 27.- Mr. and Mrs. Weldon Price are the happy parents of a baby girl, born at Southside Hospital Thursday, March 22, named Sharen Kay.

Mr. and Mrs. T. E. Caldwell, of Lynchburg spent the week-end with relatives here.

Mrs. James Whitehead is still a patient in Virginia Baptist Hospital, but she is improving at this writing.

Mr. and Mrs. Billy Watson Southall and son, from Bon Air, visited relatives here Sunday, and also at Saxe.

Mrs. S. R. Hubbard and Mr. and Mrs. J. E. Richardson visited Mr. and Mrs. C. M. Gallaher, of Lynchburg Sunday.

Mr. and Mrs. Herbert Greene, of Farmville visited her mother, Mrs. Juddy Glover Sunday afternoon.

We are glad to see Edward Cumby out after being in for about a week, sick with flu.

Mrs. W. C. Wooldridge and daughter, Lindy, of Crewe visited her parents, Mr. and Mrs. S. R. Hubbard Saturday.

Mr. and Mrs. Roy M. Tolley and son, Roy Allen, and Mrs. Juddy Glover visited Mr. and Mrs. T. D. Harris and family Tuesday night.

Mr. and Mrs. A. R. Southall Sr. will spend Easter holidays with Dr. and Mrs. A. R. Southall Jr., at Louisa, Va.

Mr. and Mrs. Marvin Paulette, of Lynchburg were the Sunday dinner guests of his aunt, Mrs. W. S. Cumby.

Miss Ann Stuart Farrar entertained quite a number of little friends with a birthday party and Easter egg hunt Monday afternoon. She was five years old.

Mrs. Alvin Price is suffering with a hurt back, from falling down some steps at her home Thursday.

Mr. and Mrs. Jesse Milliner spent the week-end with relatives in Richmond.

GENEROUS BOY

Daly City, Cal.- When one of his fifth grade friends admired his bicycle, an eleven year old boy would present it to the admirer. Police figure that, in all, the boy gave away fifteen bicycles—all of them stolen—a check of the parents of the youngsters who got the bikes revealed that not one of them made any report or made their sons return the bicycles and some of the parents, police said, even helped the kids paint them a different color.

A.H.S. Newscast

By Peggy Wooten

Hello there!

Spring is here! Easter will soon be here. We have a long vacation this week, and boy, are we pleased about it. The Tri-Hi-Y had charge of the wonderful assembly program yesterday. Dr. Carl A. Collins, Jr., club sponsor, gave a very inspiring talk. Shawn Mabley and Nancy Jane Abbitt gave a skit on the true meaning of Easter. The Tri-Hi-Y girls served as the choir, guided by Mrs. Wiley Morris. There were three solos. They were sung by Betty Mitchell, Alice Ashworth, and Isabelle Henry.

The F. B. L. A. held its monthly meeting Tuesday. Their District F. B. L. A. Convention will be held at Longwood College April 1 4. Those attending will be Doris Canada, Peggy Wooten, Gail Drinkard, June Nash, Margaret Deaner, Peggy Henry, Doris Clapp, Geraldine Lucado, Agnes Davidson and Gail Hillsman.

The following girls will be running for office in the district:
President, Jane Moore
Vice-president, Joanne Price
Secretary, Mary Thomas
Treasurer, Yvonne Ferguson
Reporter, Mary Frances Harris
Parliamentarian, Jean Patrick.

Those entering contests at the convention are: Peggy Henry, public speaking; Geraldine Lucado, "Miss F. B. L. A."; Margaret Deaner, spelling.

The big day is here. The wonderful Senior Play, "Me and My Shadow" will be presented tonight in the Appomattox High School auditorium. This is a play you just won't want to miss. It is filled with laughter and suspense, as Roy Harrington, Wesley Newcomb finds out that instead of unwinding himself, he is winding himself even tighter in the web of the beautiful mystic Hindo girl, Shadow, played by Betty Mitchell. And things really start popping when his mother-in-law, Mrs. King, played by Peggy Wooten, comes on an unexpected visit. Be sure and be on hand to see the most hilarious play ever!

Well, the F. F. A. boys surely "brought home the bacon" this week. They walked away with the second prize in an F. F. A. contest on proper parliamentary procedure. First prize went to William Campbell.

Well, this is all for now. Have a happy, safe, and restful holiday. See you next week.

Peggy.

Richwood

Richwood, March 27.- "Life is not done and our Christian character is not won, so long as God has anything left for us to suffer or to do."
—Quoted.

Miss Joan Harvey, of Longwood College is spending her mid-semester and spring vacation at home with her parents, Mr. and Mrs. Dewitt Harvey.

Edward Pentecost, our school bus driver along 727, is in the Virginia Baptist Hospital, with a serious eye injury.

Franklin Cawthorne has been accepted and is now employed as a painter on the N. & W. By.

John Love was in Lynchburg on business Monday.

Mr. and Mrs. L. M. F... daughter, Judy, of Lyn... the guests Sunday of M... T. T. Wooldridge and ... G. P. Brannan and d... and Georgie Belle.

Can't Get ... of Your Co...

Then try 666, the wide-ac... icine, for greatest ef... against all symptoms of ... colds. 666 combines 4 pow... prescribed drugs and gi... dramatic results in a mann... Its combined therapy ... complete range of all cold ...

No other cold remedy can match 666 liquid or 666 Cold Tablets.

EHRICH'S

Optometrist and Optician

1107 MAIN ST. — LYNCHBURG

Hours 9 a. m. to 5 p. m. — Wed. 1 p. m.

$5,000.00 CASH OFFERED WEEKLY

Everytime we call you, you can win $100 in spot cash! All you do is name an easy tune we just played, or answer an easy question, and the $100 is yours! It's as simple as that! No boxtops to turn in. No slogans to write! Just name the song, or answer the question, and the $100 is yours!

For details tune in

WXEX

CHANNEL 8 on your TV dial
12:30 to 1:30 P.M. & 6 to 7 P.M.
or

WLEE

1480 on your radio dial
6:30 to 9:30 A.M. & 1:30 to 2:30 P.M.

"Where does Mother's time go? She's always busy; seems to have less and less time for fun with me . . ."

GAIN PRECIOUS TIME FOR LIFE'S PRECIOUS THINGS: PAY BILLS BY MAIL, WITH CHECKS — DRAWN ON US!

THE

Farmers National Bank

APPOMATTOX

VIRGINIA

MEMBER FEDERAL RESERVE SYSTEM

MEMBER FEDERAL DEPOSIT INSURANCE CORPORATION

...ome Agent's Notes

By Mrs. B. G. Anderson
Home Demonstration Agent

...d Lamb - Spring Specials

...t will you have? Ham or ...r your Easter feasting? Fol... are some hints on how to ... and use the left-overs. ...e long been the custom to ...e Easter and the coming of ...feasting. In the old ...ristian and food preser... were primitive. So it was a ...ed to know what to serve ...e spring feast time rolled ...gathering that had been ...fall or winter was either ...p or well past its prime.

...n the old-timers got around ...ing fresh pork legs in ...d by the sea in anticipation ...e Easter feast. Then these ...d by the action of the ...ater, would be dug up and ...over wood fires. The cave-...ung pork legs at the tops of ...eves where they absorbed the ...flavor.

...Come a long ways since ...days, but we still use ham as ...itional meat dish at Easter-...Some of us, though, think of ...as the proper Easter meat, as ...e peoples of Bulgaria, Italy ...Poland.

Did You Say Ham?

...ny of us butcher our own pork ...ses or at the locker plant. But ...times we do buy ham, and then ...d quite a variety of ways in ...it is offered: uncooked or ...-to-eat (cooked); whole, half, ...of the slice; ham in cans and ...ed hams.

...oked picnics are usually a good ...There is more waste than with ...but the price per pound is ...a bit less. Ham in any form is ...ally economical for serving a ...because it goes so far. Ham ...vers come in handy for sand-...s, late snacks, and for tasty ...role dishes. Leftover ham can ...rapped and put in your freezer ...you "feel like" ham again. ...space by cutting meat from ...

...oked meats should be as care-...refrigerated as fresh meat. ...ed hams and bacon should be ...within a week. Once the ham ...oked, it should be refrigerated ...tightly wrapped in waxed pa-...or aluminum foil.

...ere are some ways to use left-...ham:

...ce and use for hot or cold ...wiches. Heat slices in raisin or ...n sauce or in a condensed soup. ...e and use in casseroles with ...ice, spaghetti, macaroni, or ...ed vegetables. Cube and add to ...n sauce with pimiento or mush-...s and serve over toast, bis-...s, or rice. Fold diced ham into ...elette. Use in a main-dish salad. ...rind and mix with mayonnaise ...relishes for sandwich fillings. ...ground with part fresh meat ...a ham loaf. Use in stuffed green ...ers or cabbage rolls. Spread on ...alf dough, roll up and bake, then ...with a cheese sauce.

Baking the Ham

...he mild manner in which hams ...smoked today has pretty well ...nded the cooking of ham in ...er. Ham should be baked at a ...erately low oven temperature of ...degrees F., as higher tempera-...s cause smoking of the fat.

...Whole hams require 18-23 minutes ...pound; the shorter time being ...hams from which chill has been ...oved. Bake a half ham (chilled ...n the refrigerator) 27 minutes ...pound. Reheat cooked, ready-to-...hams for 10 to 15 minutes per ...nd.

...Half an hour before end of bak-...period, score fat, stick with ...le cloves and glaze with honey, ...ced jam, brown sugar moistened ...h a little fruit juice, or red jelly ...ned with hot water. Finish bak-...at 350 degrees F., basting fre-...ently.

...Garnish with cheese - stuffed ...ines on orange slices, with parsley ...as the greenery.

Why Not Try Lamb?

Lamb is a meat which in many parts of the United States does not enjoy the popularity it really deserves. When we do buy lamb, we usually ask for chops or leg of lamb. These are good, of course, but a shoulder roast of lamb is just as flavorsome, tender and juicy as a leg of lamb, yet it is somewhat more economical. Try it garnished with apricot halves stuffed with cream cheese and topped with sprigs of watercress.

Lamb shoulder roast, like leg of lamb, or a crown roast, should be cooked on a rack in an open roasting pan, preferably one just a little larger than the roast. You can buy a shoulder roast with the bone in, or one that is boned and rolled. If you get a boned shoulder, ask your meat-man to leave a pocket for stuffing. Then stuff loosely with whatever basic bread dressing you prefer. You can vary it by adding chopped celery, apples, soaked prunes, or apricots. Or you may season the dressing with sage, poultry seasoning, or chopped fresh mint leaves.

Roasting Lamb

All lamb roasting should be done at a low temperature of 325 degrees F. A leg will take 30-40 minutes per pound; a crown roast, 45 minutes per pound; a shoulder roast with the bone in, 35 minutes per pound; a boned and rolled shoulder, 40 minutes per pound. Your meat thermometer will register 182 degrees F. when the meat is well done. If you prefer the leg only medium, 175 degrees F. will be the internal temperature. If you do use a meat thermometer be careful to insert it through the outside fat into the center of the thickest muscle, and do not allow the bulb to rest on bone or fat.

Whichever type of lamb you choose, wipe the meat with a clean damp cloth, then season with salt and pepper. Place roast, fat side up, on a rack in an open roasting pan. Do not add water, do not cover, do not baste. Roast in a preheated moderately low oven.

Loin, rib and shoulder chops all may be broiled, though you may prefer to fry or braise the shoulder chops. Ground lamb patties may also be broiled or fried. A lamb meat loaf is made like any other meat loaf.

NO VACATION

Traverse City, Mich.- The Cloyd Taylor family recently started out on a five-week vacation trip to Mexico. The youngest boy, developing chicken pox, was left behind. Then every connecting rod in the family car burned out and Taylor had to buy a new car. Fishing was impossible because all the rivers and streams were flooded. Mexican temperatures dropped to 11 above and $50 worth of color film taken was blank because the camera lens was stuck open all the time.

The Spanish government has announced a 20 per cent national wage increase and declared its intention to keep prices in line.

BUY PROFESSIONAL SERVICE NOT GLASSES AT A PRICE

Consult Your EYE PHYSICIAN

Then See Your GUILD OPTICIAN

GUILD OPTICIANS

A. G. Jefferson

Registered Opticians

Ground Floor Allied Arts Bldg.

LYNCHBURG, VA.

Rocks

Rocks, March 26.- Farmers are busy sowing grass seed and top-dressing their wheat.

We welcome Mr. and Mrs. Glenn McIntosh and daughter back in our community.

Sorry to hear that Donald Roach broke his nose while at work recently. We wish him a speedy recovery.

Mr. and Mrs. Thomas Ranson and family were visiting in Lynchburg recently.

Mr. and Mrs. L. C. Elder attended the funeral of Tom Garrison, near Madisonville last Sunday afternoon.

Quite a few attended the Ruritan play at Pamplin last Friday and Saturday nights.

Doc Goins, who was burned last Tuesday night, is ill in a Richmond hospital.

Mr. and Mrs. Randall Wooldridge of Evergreen were visiting Mr. and Mrs. Walter Ranson awhile Saturday night.

Mr. and Mrs. L. C. Elder were visiting Mr. and Mrs. Lewis Dickerson and family, who were on the sick list Sunday afternoon.

T. N. Ransone, who has been living in the home of Mr. and Mrs. C. S. Ranson at Appomattox, passed away there Sunday morning.

A few of the men met at the church Saturday morning to do some work on the yard.

The choir from here will sing at the Pre-Easter Service at the Methodist Church in Pamplin Wednesday night.

Carver-Price School News

Hello Readers!

The Faculty plays were enjoyed by everyone who attended on last Friday night. The first, "Sparkin" starred Miss Nettie Williams as "Grandma," with the following forming the remainder of the cast: Miss Mebel Braxton, Mrs. Naomi Cecil, and Mr. Newton Miller. The second play, "Rumors Wanted," starred Mrs. Ora Smith as "Aunt Aggie," the neurasthenic, who wanted to spend the rest of her days in bed. Others in the cast playing extremely humorous roles were Mrs. Theda Harris, Miss Hester Stephens, Miss Eddy Betts, Mrs. Gaynelle Lee, Mr. R. E. Patrick, and Mr. James Clay. A capacity audience witnessed the performances.

The baseball season is here! The team is having many good practices. The first game is scheduled for April 6, with R. R. Moton of Farmville, there. Our first home game will be April 19, with Campbell County High School of Rustburg. We have a nice baseball area this year, which is being laid off and prepared for our games. We like this season.

Easter vacation is again here. We wish for all our readers a pleasant holiday. Remember, also, to worship at the church of your choice this Easter Sunday.

Our thoughts for the week is from John 19:17-18 verses: "And He bearing His cross went forth into a place called the place of a skull, which is called in the Hebrew, Golgotha; where they crucified Him, and two others with Him, on either side one, and Jesus in the midst."

Richard D. Robinson

FUNERAL DIRECTING & EMBALMING

APPOMATTOX, VIRGINIA

A Service That Is Distinctive But Not Expensive

"AMBULANCE SERVICE"

Day Phone Dial 3331 — Nights & Sundays Dial 2231

Flash bulletin from Mobilgas Economy Run

FORD WINS IN ECONOMY TOO!

V-8 WINS CLASS A

In this year's Economy Run a new Ford V-8, with Fordomatic was the official victor over every car in its field, with a winning average of 47.7543 ton-miles per gallon. This means that the sturdier, heavier Ford carried more weight, with greater gas economy per pound, than any car in its field.

This latest Ford victory was scored over a rough and rigorous 1,468.8-mile route running from Los Angeles to Colorado Springs. The winning Ford threaded its way over the tough and twisting course averaging better than 40 mph. Through the heat of Death Valley and over the chilling height of an 11,000-foot mountain peak . . . through the gas-eating stop-and-go of city traffic and over the straight-line open road . . . Ford proved anew its traditional reputation for economical performance.

The winning Ford was a regular-production model taken right from the assembly line and officially impounded until the starter's gun sounded. It was no different than thousands of '56 Fords you see on the road and in dealers' showrooms. This proves that Ford, the Performance, Style and Safety leader, leads in Economy, too! That adds up to four big reasons why the '56 Ford is worth more when you buy it, while you drive it, and when you sell it, too!

The "ton-mile" formula is used by contest officials to insure equal chance for all cars in each class regardless of size or weight. Ton-miles per gallon equals the car weight (including passengers) in tons, multiplied by the number of miles traveled, divided by number of gallons of gasoline consumed.

Test Drive the Economy Winner . . . '56 Ford

THIS '56 FORD V-8 "MAINLINER SPECIAL" with all this equipment for only per month

Price includes a standard Ford V-8 engine—the best-selling eight in the world • Two-tone paint • White sidewall tires • MagicAire Heater • Turn signals • Lifeguard padded control panel and sun visors • Full-flow oil filter • Oil bath air cleaner • Carrying charges • Insurance • If your old car is of average value it should more than cover the down payment • State and local taxes and license extra.

YOUR LOCAL FORD DEALER